Soups

Chef's Soup of the Day

Cup or Bowl - Priced Daily

Carrot & Ginger

Garnished with roasted peanuts

Cup – 3.00 Bowl – 4.50

Starters

Iron Horse Shrimp and Grits with Sofrito – 9.75

Roasted Garlic Knobs with Cambazola blue cheese – 7.00

Garlic Plate for four – 10.50

Asparagus and Shitake Mushroom Crepe - with goat cheese– 7.00

Sautéed Sweet Potato Gnocchi – house-made, pan sautéed and served with Gorgonzola cream sauce– 7.00

Mussels – Rope-grown Prince Edward Island mussels in your choice of sauces – 8.75

Poulette - with cream, white wine, thyme, garlic and parsley

"Goood"a – smoked gouda cream bacon and fresh herbs

Provençales – with white wine, tomatoes, garlic and parsley

IRON HORSE Chevre Plate – warm goat cheese, roasted garlic, sun-dried tomatoes, peppadews and baguette toast – 7.00

Pan Sautéed Crab Cake – chayote and jicama citrus slaw and tarragon tartar sauce – 10.75

Fried Oysters –lightly breaded with house-pickled carrots and red pepper-chile aioli – 8.25

Oysters as seasonally available

Salads

Iron Horse Market Salad – 5

field greens, shaved carrot, fresh tarragon, apples, sunflower seeds, goat cheese and Meyer lemon vinaigrette

Warm Spinach Salad – 8

with smoked bacon, caramel onions, blue cheese, mushrooms and balsamic vinaigrette

"Improved" Caesar salad *– 7.25

The Wedge – 7.50

Bacon, red onion, tomato, and hard boiled egg with a house-made blue cheese dressing

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A 20% service and gratuity charge will be added to split checks and parties of 8 or more guests.

Entrees

Crab Stuffed Trout – 24.50

with potato bacon and wild mushroom hash, braised greens and citrus butter sauce

House-Brined Pork Chop – 23.00

with whipped potatoes roasted carrots and Cider-Bourbon barbecue glaze

Chile Pecan Chicken – 22.50

with whipped potatoes, French beans and whiskey gravy
Pan Roasted "naked" Chicken – ***18.50***

Fettuccini Pomodoro – 16.50

Tossed in our house made tomato sauce
Add ricotta and spinach –$3 supplement
Add Rao's Meatballs - $3 supplement
Add grilled chicken – $3 supplement

Seafood Alfredo – 25

Sautéed shrimp and crab tossed with fettuccini and alfredo sauce

Pan Seared Ribeye * - 26

Hand-cut Angus ribeye steak served with roasted red potatoes asparagus and topped with demi-glace

au fromage – with Cambazola blue cheese and demi-glace - $3.00 supplement
au poivre – peppercorn dusted with Cognac Cream Sauce - $3.00 supplement

Sweet Chili Glazed Salmon – 23.00

Served with a golden raisin and toasted almond quinoa pilaf and pencil asparagus

Iron Horse Sirloin – 22.50

Pan seared and served with a Madeira wine demi-glace, whipped potatoes and French beans

Spring – 2011

Russell Stone – Executive Chef ***Charles Cannon – General Manager***
Joseph Comfort – Proprietor

The Virginia Department of Health requires the posting of the following language:
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."
**** - this item may be requested raw or undercooked***